

# LA MAISON MAULER

## A PROUD TRADITION OF WINE-MAKING



Since it was founded in 1829 in a rural valley named "Val-de-Travers", in the small village of Môtiers in the Canton of Neuchâtel in Switzerland, the family-owned company, "Maison Mauler", has inherited its supreme art of wine-making established by their ancestor, Louis-Edouard.

The winery is in a beautiful ancient Benedictine monastery, with its mystic cellars and traditional vaults, symbolizing its rich history and proud tradition of wine-making. The monastery, named Prieuré St-Pierre, was founded in the 6<sup>th</sup> century by monks coming from the Bourgogne region of France. In this unique setting, Maison Mauler continues to create wines with passion and uphold its tradition of creating great sparkling wines.

Mauler has adhered to its long-standing traditional method of wine-making which requires a complex know-how and assiduous attention to details. Its secret formula to great wine: a rigorous selection of grape variety and grapes ripened on the sunny hills of Lake of Neuchâtel; a subtle blend after the first fermentation; a second fermentation in bottles followed by a slow maturation in the dark at a constant temperature; finally, the cadenced stirring, the disgorging and the dosage before the final labelling of the bottles.



Mauler's main grape varieties include the Pinot Noir, which exemplifies the greatness of the Mauler vintages. It brings structure, solid frame, body, balance and width. Its other selection, the Chardonnay, also contributes well to the structure and solidity of the wine, enhancing its finesse and aroma. Other than these 2 main varieties, Mauler's chenin, colombar, cabernet sauvignon or cabernet franc complete its collection of vintage wines.

For more than 185 years, the Mauler family has proudly upheld its tradition of wine-making. Its superb reputation for the quality and finesse of its wines has never wavered. Below, we recommend a few wines from the Maison Mauler catalogue:



### Mauler Cuvée Chardonnay Brut

**Awards**  
Best of Swiss Wine  
Silbermedaille "Concours des Meilleurs Chardonnay du Monde 2013"  
Goldmedaille "Internationale Weinprämierung Zürich 2009"

**Tasting notes**  
A Blanc de Blancs in a lovely golden yellow color. Fully developed, subtle bouquet with hints of mango, pear, brioche and asparagus. A beautiful firework of flavors with a long finish. An aromatic, harmonious wine with a full-bodied structure.

**Food pairings**  
Drink as an aperitif or with salmon, St. Jacques mussels, quiche, pâte in pastry dough.

**Storage**  
Protected from light at 10°-12°C for a maximum of 24 months.

**Vinification**  
Traditional method, bottle-fermented.

**Aging**  
24 months in the cellars of St. Pierre Monastery.

### Mauler Cordon Rosé Demi-Sec

**Awards**  
Gold - Berliner Wein Trophy 2016  
Silver Medal at Vinalies International, Paris 2010  
Mondial du Rosé, Cannes 2012

**Tasting notes**  
Clear, salmon-pink color with fine

bubbles. Very frank in the mouth, intense aromas of undergrowth, truffles and citrus fruit. A balanced structure, complex and full-bodied.

**Food pairings**  
Foie gras, scallops, fish with sauce, desserts, tiramisu.



*Mauler*  
MAISON FONDÉE EN 1829

<https://www.mauler.ch/fr/>

